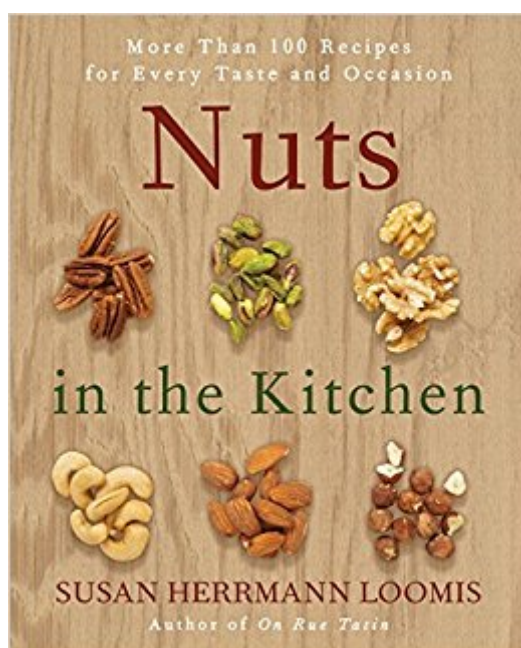


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Nuts In The Kitchen: More Than 100 Recipes For Every Taste And Occasion



Synopsis

“When it comes to recipes, Ms. Loomis delivers.” —Wall Street Journal
Go nutty with Nuts in the Kitchen! Internationally renowned food expert Susan Herrmann Loomis has put together a comprehensive collection of more than 100 nut recipes for every meal and every taste. The owner and operator of the On Rue Tatin cooking school in Normandy, France, and author of *Cooking at Home on Rue Tatin*, Loomis takes nutritious, delicious nuts beyond the bowl and into appetizers, salads, main courses, and desserts. *Nuts in the Kitchen* is an omnivore’s delight—a treat for vegetarians, vegans, and health-conscious eaters looking for balanced diets rich in flavor—offering a host of surprising, sophisticated, wonderfully inventive new uses for this delectable, protein-packed ingredient.

Book Information

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Customer Reviews

Renowned cookbook author Susan Herrmann Loomis has traveled extensively to collect recipes that incorporate every kind of nut—from almonds to Brazil nuts, and everything in between. In these delectable recipes, you’ll see nuts as much more than a tempting snack. Loomis shows how they complement, and can be the centerpiece of, every single meal of the day. Included in this imaginative collection are more than 100 easy-to-make recipes for small plates, salads, main courses, side dishes, and desserts. Start with breakfast and serve Waffles with Walnut Whipped Cream or Apricot and Pine Nut Compote. Share an evening with friends by serving Anise- and Fennel-Spiced Walnuts or Brazil Pesto with Pasta; next, move on to a main course of Gingered Fish on Spiced Macadamia Butter; and finish with refreshing Lemon Poppy Seed Ice Cream or Coconut Sticky Rice with Peanuts. Loomis provides an invaluable collection of *The Basics*—including

recipes for Almond Milk, Lemony Hazelnut Butter, Poppy Seed Dressing, and Macadamia and Coconut Sprinkleâ for stocking every pantry and adding a new dimension to daily meals. Along with the wonderfully diverse recipes in this book, you'll find nutritional information, menu ideas, and different kinds of foodâ simple, exciting, flavorful, unusual, easy, and good for you, too. Nuts in the Kitchen is the ultimate culinary guide for using these wonderful, healthful ingredients in inventive, sophisticated, and astonishing ways. Whether you are a vegetarian, a vegan, or a meat eater, you'll find yourself turning to this book over and over as you prepare meals large or small.

Susan Herrmann Loomis is the author of eight books, including six cookbooks. She is a regular contributor to Bon AppÃ©tit, Cooking Light, Food & Wine, and the New York Times. She owns and operates On Rue Tatin, a cooking school in Normandy, France.

Unusual, different, but definitely a help to someone interested in low carb cooking. I really like this book!

Very comprehensive and some good ideas to get nuttier.

Several years ago my husband and I took one of Susan Loomis's cooking classes in France. We have been hooked on her cookbooks ever since. Her new book, Nuts, is the best yet. Fantastic health benefits and delicious recipes. Love the crunchy granola and the chocolate hazelnut spread for breakfast and the shrimp Birayni with cashews is hard to beat.

Nuts in the Kitchen, a very interesting and informative book. Has numerous recipes to chose from.

I love all kinds of nuts!!! Recipes great!!

great ideas for healthy treats

Loved it. Such good recipes

great

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Nuts in the Kitchen: More Than 100 Recipes for Every Taste and Occasion How to Grow More

Vegetables, Eighth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land Than You ... (And Fruits, Nuts, Berries, Grains,) Nuts and Berries of New England: Tips And Recipes For Gatherers From Maine To The Adirondacks To Long Island Sound (Nuts and Berries Series) Atkins for Life Low-Carb Cookbook: More than 250 Recipes for Every Occasion How to Grow More Vegetables, Ninth Edition: (and Fruits, Nuts, Berries, Grains, and Other Crops) Than You Ever Thought Possible on Less Land with Less Water Than You Can Imagine Commander's Kitchen: Take Home the True Taste of New Orleans with More Than 150 Recipes from Commander's Palace Restaurant Complete Illustrated Book of Napkins and Napkin Folding: How to create simple and elegant displays for every occasion, with more than 150 ideas for folding, making, decorating and embellishing The Healthy Jewish Kitchen: Fresh, Contemporary Recipes for Every Occasion The Galaxy Global Eatery Hemp Cookbook: More Than 200 Recipes Using Hemp Oil, Seeds, Nuts, and Flour Pure Delicious: More Than 150 Delectable Allergen-Free Recipes Without Gluten, Dairy, Eggs, Soy, Peanuts, Tree Nuts, Shellfish, or Cane Sugar Paleo Soups & Stews: Over 100 Delectable Recipes for Every Season, Course, and Occasion Ken Hom's Top 100 Stir Fry Recipes: Quick and Easy Dishes for Every Occasion (BBC Books' Quick & Easy Cookery) Kitchen Matters: More than 100 Recipes and Tips to Transform the Way You Cook and Eat--Wholesome, Nourishing, Unforgettable Modern Sauces: More than 150 Recipes for Every Cook, Every Day Mr. Food Test Kitchen Wheel of Fortune® Collectible Cookbook: More Than 160 Quick & Easy Recipes, Behind-the-Scenes Photos, Fun Facts, and So Much More The Farmer's Kitchen Handbook: More Than 200 Recipes for Making Cheese, Curing Meat, Preserving, Fermenting, and More (The Handbook Series) The Beekman 1802 Heirloom Cookbook: Heirloom fruits and vegetables, and more than 100 heritage recipes to inspire every generation The 30-Minute Vegan: Soup's On!: More than 100 Quick and Easy Recipes for Every Season Gluten Free Every Day Cookbook: More than 100 Easy and Delicious Recipes from the Gluten-Free Chef 100 Classic Napkin Folds: simple and stylish napkins for every occasion: Over 700 step-by-step photographs show you how to make stunning folds to a professional level

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